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RECEIVED**MAY 26 2004****OFFICE OF PETITIONS****Amendment to the Claims**

Please amend the claims as follows:

1. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:
- (a) preparing an aqueous solution of a whey protein fraction and trypsin;
 - (b) holding said solution under conditions effective for partially hydrolyzing said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;
 - (c) stopping the hydrolyzation; and
 - (d) drying said hydrolysate to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides
>5000	50-55%
2000 – 5000	15-20%
<2000	30-35%

2. (Previously Presented) The process according to claim 1 wherein the trypsin is inactivated following hydrolysis.
3. (Previously Presented) The process according to claim 1 wherein the trypsin is inactivated by heating following hydrolysis.
4. (Canceled)
5. (Previously Presented) An ACE-inhibiting composition from whey protein as prepared according to claim 1 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

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Range (Daltons)	Soluble Peptides
>5000	50-55%
2000 – 5000	15-20%
<2000	30-35%

wherein said composition inhibits ACE.

6. (Currently Amended) A treatment regimen for a mammal to inhibit angiotensin-converting enzyme (ACE), said regimen comprising:

orally administering to the mammal, the composition of claim 5 ~~or 32~~ in amounts and at intervals effective to reduce ACE activity.

7. (Canceled)

8. (Previously Presented) The process according to claim 1, wherein said whey protein fraction is a whey protein isolate.

9. (Previously Presented) The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.

10. (Previously Presented) The process according to claim 1, wherein said whey protein fraction is produced by ion exchange and is characterized by a protein content of at least 94% and an ash content of less than 3%.

11. (Previously Presented) The process according to claim 10, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.

12. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

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(a) preparing an aqueous solution of a whey protein fraction produced by ion exchange and trypsin;

(b) holding said solution under conditions effective for partially hydrolyzing said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;

(c) stopping the hydrolyzation when a degree of hydrolysis is reached within the range of from 5.5 to 6.5%, wherein said hydrolysate comprises a mixture of peptides having the following Molecular Weight Profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides
>5000	50-55%
2000 – 5000	15-20%
<2000	30-35%; and

(d) drying said hydrolysate to provide the ACE-inhibiting composition.

13. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

(a) preparing an aqueous solution of trypsin and whey protein fraction, prepared by ion exchange processing and characterized by a protein content of at least 94% and an ash content of less than 3%;

(b) holding said aqueous solution under conditions effective for partially hydrolyzing said whey protein fraction to provide a hydrolysate;

(c) stopping said hydrolyzation to provide a hydrolysate solution; and

(d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides
>5000	50-55%
2000 – 5000	15-20%
<2000	30-35%

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14. (Canceled)

15. (Previously Presented) The process according to claim 13, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.

16. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has an ash content of <3%.

17. (Previously Presented) The process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of calcium of 15-20 meq/kg.

18. (Previously Presented) The process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of magnesium of <1 meq/kg.

19. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has a protein content of at least 35%.

20. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 0 to 25% from $97.5 \pm 1.0\%$.

21. (Previously Presented) The process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 5 to 10% from $97.5 \pm 1.0\%$.

22. (Previously Presented) The process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content that varies less than 5% from $97.5 \pm 1.0\%$.

23. (Previously Presented) The process according to claim 1, 12, or 13 wherein the whey protein fraction has a protein content of $97.5 \pm 1.0\%$.

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24. (Previously Presented) The process according to claim 1, 12, or 13 wherein the whey protein fraction is characterized as follows:

Analysis	Specification	Typical Range
Moisture (%)	5.0 max	4.7 ± 0.2
Protein, dry basis (N x 6.38)(%)	95.0 min.	97.5 ± 1.0
Fat(%)	1.0 max	0.6 ± 0.2
Ash (%)	3.0 max	1.7 ± 0.3
Lactose (%)	1.0 max	<0.5
pH	6.7 – 7.5	7.0 ± 0.2

25. (Previously Presented) The process according to claim 12 or 13, wherein the whey protein fraction is a whey protein isolate.

26. (Previously Presented) The process according to claim 1, 12, or 13, wherein the trypsin is porcine trypsin.

27. (Previously Presented) The process according to claim 1, 12, or 13, further comprising concentrating said hydrolysate.

28. (Previously Presented) The process according to claim 1 or 12, wherein they hydrolysate is spray-dried.

29. (Previously Presented) The process according to claim 1, wherein the whey protein fraction is prepared by ion-exchange processing.

30. (Previously Presented) The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 11.0-12.5%.

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31. (Previously Presented) The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 19.5-20.5%.

32. (Previously Presented) An ACE-inhibiting composition from whey protein as prepared according to claim 12, 13 or 34 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides
>5000	50-55%
2000 – 5000	15-20%
<2000	30-35%

wherein said composition inhibits ACE.

33. (Canceled)

34. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

- (a) preparing an aqueous solution of a whey protein isolate and trypsin;
- (b) holding said aqueous solution under conditions effective for partially hydrolyzing said whey protein isolate;
- (c) stopping said hydrolyzation to provide a hydrolysate solution; and
- (d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein the composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC:

Range (Daltons)	Soluble Peptides
>5000	50-55%
2000 – 5000	15-20%
<2000	30-35%

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35. (Previously Presented) The process according to claim 34, wherein the whey protein isolate has a protein content that varies by 0 to 25% from 97.5%.

36. (Previously Presented) The process according to claim 34, wherein the whey protein isolate has a protein content of at least 94%.

37. (Previously Presented) The process according to claim 34, wherein the whey protein isolate contains at least 70% β -lactoglobulin.

38. (Previously Presented) The process according to claim 37, wherein the whey protein isolate contains at least 80% β -lactoglobulin.

39. (Previously Presented) The process according to claim 38, wherein the whey protein isolate contains about 91% β -lactoglobulin.

40. (New) A treatment regimen for a mammal to inhibit angiotensin-converting enzyme (ACE), said regimen comprising:

orally administering to the mammal, the composition of claim 32 in amounts and at intervals effective to reduce ACE activity.